

Castell- Castell Silvaner dry 2018




Producer

The Castell family owns 80 hectares of the finest franconian vineyard sides. The majority is the white variety Silvaner. The terroir is characterized by a continental climate and gypsum skeuper soil, which gives the wines their spicy, strong note.

Vintage report

Followed by a cold winter, April began a hot and dry summer. All foliage work had to be done quickly. In early June they had the last significant rainfall, unfortunately with hailstorms. The harvest was over in only 20 days, the grapes hang healthy and as if painted on the vines. Also, no rainy season was in sight, thus the grape harvest went without any problems. The vineyards have brought good qualities despite these adversities.

Characteristics

-  fruity with a scent of pear, meadow herbs and animated passion fruit
-  harmonious and well-balanced on the palate, fresh and mineral finish
-  light cuisine, salads, white meat, poultry and fish dishes

Facts

Grape Variety	Riesling
Terroir	Blend of different sites from estate-owned vineyards around Castell. Keuper soil (sandy clay with sand stone, high gypsum)
Appellation	Franconia
Vinifikation	Selective harvesting of the individual vineyards, fermentation in temperature controlled modern stainless steel tanks and left on fine yeast for approx. 3 months.



Alcohol	Residual Sugar	Acidity
13 %vol	5.9 g/l	5.5 g/l

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